

## Krecik (tmavy) 2

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **26**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (83.3%)	81 %	4
Grain	Caramunich® typ I	0.2 kg (8.3%)	73 %	80
Grain	weyermann Czekoladowy ciemny pszeniczny	0.2 kg (8.3%)	68 %	1050

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.4 %
Boil	lunga	15 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	150 ml	---